AMENDMENTS TO THE ABSTRACT:

Please amend the Abstract as follows (a separate sheet is also attached with a clean copy of the Abstract):

The present invention relates to aA creamy, milk-free oil-in-water emulsion (o/w emulsion) which comprises having an aqueous phase (a) which contains water, water-soluble carbohydrate, hydrocolloid and optionally further hydrophilic constituents, and an oil phase (b), which contains edible oil and/or edible fat, emulsifier and optionally further lipophilic constituents. The weight ratio of the aqueous phase to the oil phase (a:b) is in the range of 9:1 to 6:4. The invention furthermore concerns a process for the preparation of the The creamy, milk-free o/w emulsion as well as its use is used as a cream substitute in cake and pastry and dessert products.